District: School: Month: Employee Initial:

Food Safety

Temperature Logs

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| **Date** | **Time** | **Cooler 1** | **Cooler 2** | **Freezer 1** | **Freezer 2** | **Milk Cooler** | **Dry Storage** | **Dish Machine** | **Sanitizing Solution** | **Thermometer Calibration** |  | **Food Temperatures** |
| **Item** | **Preparation** | **Holding** |
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| **Date** | **Time** | **Cooler 1** | **Cooler 2** | **Freezer 1** | **Freezer 2** | **Milk Cooler** | **Dry Storage** | **Dish Machine** | **Sanitizing Solution** | **Thermometer Calibration** |  | **Food Temperatures** |
| **Item** | **Preparation** | **Holding** |
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